

## Housewives' Guide to Market Prices

Increase in prices marked the beginning of the week in the retail market and stores, except in the case of cantaloupes which are a drag on the market and must be moved before they soften past the selling point. Eggs are reported scarce for first class grades and supplies of fine butter have been so light that the medium grades have felt the strong demand. Operators predict a strong market for butter as long as this scarcity of high grades continues.

Vegetables are higher this week with nearby green beans, lima beans, new carrots and beets, home-grown cucumbers and tomatoes about finished for the season. Despite the unusual quantities of fresh fruit arriving in this city wholesale market's fruit prices have not gone down materially and few sales of fruit call attention to the fact that there is plenty of fruit to sell.

Monday's market for vegetables was reported as being "improved," due to cooler weather and an increased demand following the return to the city of families who had summered away. The slightly increased prices usually follow the return of the vacationists. During the summer suburban markets are supplied by nearby farmers, but with the fall they must depend again

upon the New York City markets to supply their vegetable wants.

Potatoes are the leaders at the chain stores with the price 8 and 9 cents for five pounds, while the general retail price is 5 pounds for 25 cents. Jersey cobbles, No. 1, sell wholesale at \$1.40 to \$1.65 per 150 pound sack, and Long Islands, \$2 to \$2.10 for the same quantity. Cooler weather has stimulated the sweet potato demand and best white covers wholesaled at \$1.50 to \$2 per barrel. Retail sweets are 3 pounds for 10 cents.

Green and red peppers for pickling, white and purple cabbage for pickles or sauerkraut, small onions for pickles and beets and carrots have reached about as low a price as the housewife can expect for this season. Peppers are 5 for 5 cents, or 25 cents per dozen for medium size, and 15 cents for the smaller variety; cabbage is 4 and 5 cents per pound; small onions, 25 cents per quart and larger ones, in the chain stores, 3 pounds for 3 cents; baby beets and carrots, 5 cents per bunch, or 50 cents per dozen bunches. Wholesale peppers are \$1.25 to \$1.50 per barrel for Italian and 40 to 50 cents per basket for Jersey Bullnose; cabbage is 2½ to 3 cents per pound; onions, white pickling, \$1.50 to \$2 per basket; carrots and beets 1½ and 2 cents per bunch. Fresh string beans are 15 and 20 cents per pound straight; limas, the same; Long Island corn, 4 ears for 25 cents, sweet corn, 6 ears for 25 cents; cauliflower, 25 cents per head upward; celery, large stalk for 10 cents; tomatoes, 10 cents per pound; lettuce 10 and 15 cents per head.

Fish prices remain high for the less fancy varieties and moderate for the

more popular fish such as salmon and bluefish. Little Neck clams are of fine flavor and sell at 2 cents apiece, Cherrystone and large clams at 35 cents per dozen. The sharper weather has stimulated a demand for clams to prepare chowder, soups and fried clams for supper dishes.

While the oysters are of large size and delicious flavor they are not as fat as they will be after this first month of the season. They sell at 24 and 30 cents per dozen. The oyster market will again receive no stock from Jamaica Bay this year as the ban is still in existence; this source of supply formerly augmented the oyster receipts considerably.

Fancy green small retail at 45 cents per pound; green shrimp, 30 cents; crab flake, 50 cents; sword fish, 45 cents; sea bass and halibut, 40 cents; bluefish, salmon, weakfish and butterfish, 30 cents; codfish and flounder, 22 cents. Fresh green mackerel is out of season, but frozen mackerel is available at some fish stores for 25 to 30 cents per pound.

All meats advanced in price Monday and the housewife should substitute fish and shell fish, eggs, or the ham butts, which the various meat stores are advertising at attractive prices. These ham butts and small pieces of ham tenderloin sell from 35 to 40 cents per pound, each piece weighing from 2 to 4 pounds. Beef wholesaled Monday 1 cent higher per pound than Saturday; veal, 1 to 2 cents; lamb, 1 to 2 cents; mutton, 1 cent; pork loins, 1 to 3 cents.

One chain store has discontinued selling the white fresh egg in favor of the sterilized white for boiling and frying at 19 cents per dozen; browns

are 29 cents per dozen and storage eggs have advanced to 37 cents. An other chain store sells genuine white Leghorns at 65 cents per dozen. The wholesale price for whites firsts to extras was 45 to 54 cents on Sept. 17, had advanced 45 to 64 cents on Sept. 15 and on the 18th of the month the price was 50 to 60 cents per dozen; while the browns were 44 to 48 cents for the same period. This shows that the change in price is for the fine white egg and bears out the operators' report that the demand for good eggs are an oversupply of low-grade stock have caused the egg increase. Butter has advanced 3 cents in the chain stores, selling at 45 cents per pound, while the wholesale price for State dairy tubs is 35 to 39½ cents per pound.

The best Vermont maple syrup is on sale now at \$5 per gallon tin or 90 cents per quart; ten-pound pails of best maple sugar are quoted at \$3.75 and maple sugar cakes are three for 10 cents. Strained honey sells at 25 cents per pound, or ten-pound tins for \$2.50. Comb honey is 35 cents for fourteen ounces.

### REV. DR. JESSE C. BRUCE FALLS DEAD AT WORK

Presbyterian Clergyman Is Victim of Heart Failure.

The Rev. Jesse C. Bruce, D. D., for ten years Field Secretary of the Presbyterian Board of Church Extension, died suddenly yesterday afternoon in the office of the board, No. 156 Fifth Avenue. Dr. John Dodd of the Presbyterian Board of Foreign Missions gave heart failure as the cause. Dr. Bruce was born in 1846 in Washington Coun-

ty, Pa. He was educated at Washington and Jefferson College and the Western Theological Seminary, Pittsburgh. He served pastorates at Oakdale, Pa.; Peori, Ill., and Franklin, Pa. Dr. Bruce had made his home at No. 74 Gregory Avenue, Mount Kisco, N. Y., for the last four months. He leaves his wife and four children.

CHARLES O. BRITTON. HARTFORD, Sept. 20.—Charles O. Britton, fifty-four, pioneer automobile dealer, died suddenly to-day at his summer home in Talcottville. He leaves his wife, who was Ruth Talcott, and two sons.

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Above—drawn very simply—is what science calls the average man's "energy curve."

At its highest each morning when you're fresh—then your energy begins to fall. How far do you travel down each day toward exhaustion?

Till about noon you go slowly. Then comes a sharp drop. You're tiring quickly. And by night—

Have you enough energy left to enjoy your hours of recreation? Or are you too tired for anything but sleep?

Most people don't realize that they start out every day with a certain limited amount of energy—and no more. Every unnecessary waste means just so much less for the things that really count. It makes no difference what your job is—your work and your play both suffer.

Standing and walking on hard heels—this is one of the most useless ways of using up your energy.

Most people think they've stopped this waste

8 out of 10 people wear rubber heels instead of

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The famous rubber compound which goes into every O'Sullivan Heel was perfected by a group of the world's best rubber experts. Within a few years it has changed the habits of millions of people—enabled them to save energy, instead of pounding it away daily on hard pavements.

Look at your heels!

Like all good things, O'Sullivan's Heels have been widely imitated.

Are yours O'Sullivan's?

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O'Sullivan's usually cost you no more than ordinary rubber heels. But see how much freer you are from tiredness and strain at the end of each day!

You'll understand then why millions of men and women today don't just "wear rubber heels"—they insist on O'Sullivan's.

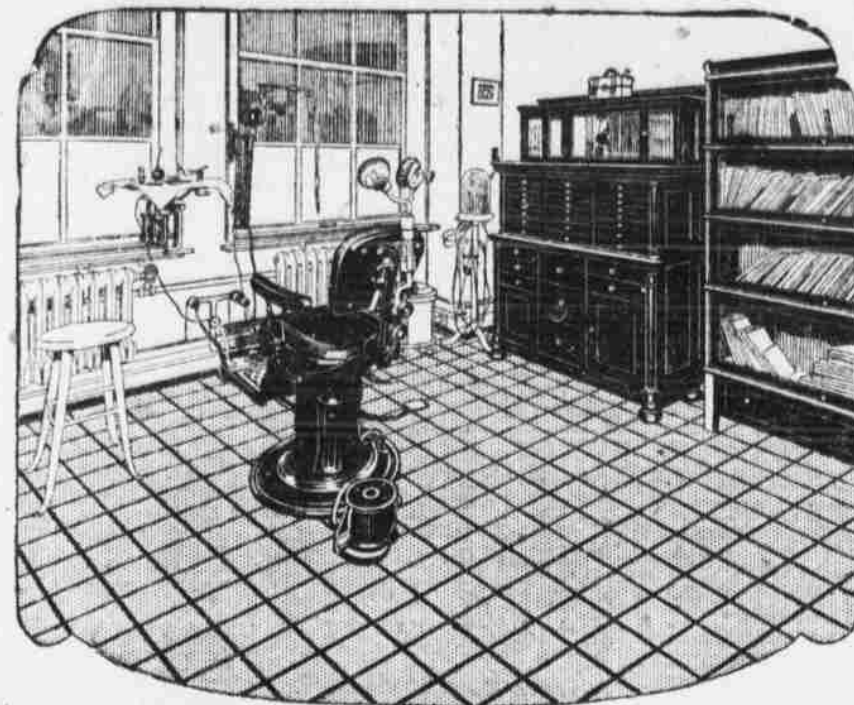
# O'Sullivan's Heels

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In a professional office

Modern linoleum, properly put down, is dignified, decorative and sanitary

THIS floor of Armstrong's Inset Tile Linoleum in a modern dental office can be kept looking bright and fresh because it is so easy to keep thoroughly clean.

A dentist works much of the time on his feet, and a quiet floor with the restful resilience which linoleum affords is an important consideration.

The same reasons which make Armstrong's Linoleum a practical and desirable floor for a dentist's office have led to its selection in hospitals, public buildings, shops, offices, and restaurants.

When modern linoleum is properly cemented down, it makes a permanent floor, waterproof, and easily kept in good condition by an occasional wax-

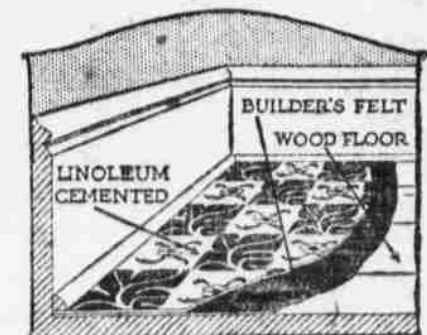
ing and polishing. The maintenance cost of such a floor is surprisingly low because it never needs expensive refinishing.

Armstrong's Linoleum is made in plain colors and a number of pattern effects that give an opportunity for choosing a linoleum floor that will complement any furnishings.

Your architect, contractor, or any good linoleum merchant can give you information on the advantages and economies of Armstrong's Linoleum for any type of business floor. Our 48-page booklet, "Business Floors," which we will send free on request, gives data and specifications for laying linoleum over concrete or wood.

### How to Lay Linoleum on Wood Floors

IN summer the moisture in the air causes wood floors to expand. In winter they dry out and contract when the heat is turned on, with a tendency to open up the cracks between the boards. Your linoleum floor, therefore, should be cemented (not tacked) over a lining of builder's deadening felt which has been previously glued to the bare floor boards. The felt takes up expansion and contraction and gives you a permanent, waterproof, good-looking floor. The added service and wear this method gives are well worth the extra cost.



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